

**SMALL PLATES AND STARTERS**

**HOUSE MADE JALAPEÑO PIMENTO CHEESE \$17** Warm Toasted Sourdough, House Pickles, Hot Sauce \*V  
**BEEF TARTARE VER 1.0\*\* \$18** Hand Ground Beef Filet, Cornichons and Shallot Relish, Brandy Mustard Dressing,  
Farm Yolk, Giant Hand Cut Potato Chip \*GF  
**DOUBLE PORK POUTINE \$18** Barbecue Pull Pork Shoulder, Pork Hot Dogs, Smoked Gouda, Cheese Whiz, Hand Cut Fries,  
Diced Onion, Sunny Side Up Egg  
**MUSSELS A LA MEUNIÈRE \$19** Organic P.E.I Mussels, White Wine Garlic Butter Sauce, Parsley, Lemon, Garlic Toast  
**WARM VERY PETITE BONE IN CRAB CLAWS \$14** Drawn Butter, Petite Greens \*GF  
**BACON WRAPPED HOUSE MADE PORK TERRINE \$18** Dijon Mustard, Cornichons, Home Made Crostini - **(Limited Availability)**  
**SMOKED TROUT DIP \$17** Giant Hand Potato Chips \*GF  
**THE TOKEN HOUSE SALAD \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic  
Vinaigrette \*GF, VG ..... **LIL' TOKEN SALAD \$10**

**CHARCUTERIE** (CHEFS BOARD- 2 MEATS AND 2 CHEESES DAILY CURATED BY OUR CHEF \$45)

**MEATS:**

**Prosciutto Di Parma, Italy \$10**  
**Elk & Wagyu Beef Salami, Fossil Farms, NJ \$10**  
**Bresola, Italy, San Guiseppe, NC \$9**  
**Bison Salami, Fossil Farms, NJ \$10**  
**Cheshire Pork Calabrese Salami, NC \$10**

**CHEESE:**

**Tillamook, Extra Sharp Cheddar, OR \$9**  
**Greenhill, Sweetgrass, GA \$9**  
**Mahom, Mitica, Spain \$9**  
**Valdeon Blue, Spain \$9**  
**Honey Clover Gouda, Marieke, WI \$9**

\*ADD ONS: ~ MEMBRILLO \$6 ~ S.C. HONEYCOMB \$6 ~ MARINATED OLIVES \$8 ~ WHITE SPANISH ANCHOVIES \$4 ~ MARCONA ALMONDS \$6

~GLUTEN FREE CRACKERS AVAILABLE

**LARGER PLATES**

**THAI CHICKEN SALAD \$20** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion,  
Soy Thai Peanut Vinaigrette  
**HOISIN PULLED BEEF SANDWICH \$19** Apple and Carrot Slaw, Barbecue Chips, Yum Yum Sauce, Salt and Pepper Kaiser Roll,  
Hand Cut Fries  
**TRIPLE CHEESE BAKED SPAGHETTI \$25** Home Made San Marzano Marinara Sauce, Parmesan, Mozzarella Curd, Asiago Cheese, Parsley  
**HAM AND SWISS MELT \$18** Hickory Smoked Ham, Alpine Swiss, House Honey Mustard, Challah Bread, Bistro Side Salad  
**GRILLED BOUDIN BLANC SAUSAGE \$20** Grilled Apples, Yukon Whipped Potatoes, Brandy Mustard Cream Sauce \*GF  
**HALIBUT MAC N' CHEESE \$40** Brown Butter Alaskan Halibut, Truffled Béchamel Sauce, Parmesan, Provolone, Asiago Cheese,  
Local Asparagus, Herby Bread Crumbs  
**CRAB CROSSIANTWICH \$20** Old Bay Crab Salad, Dill Havarti Cheese, Croissant Bun, Garlic Butter  
**CHOICE OF BISTRO SIDE SALAD OR BARBECUE CHIPS**

\*\*MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU\*\*

V-Vegetarian | VG - Vegan | GF - Gluten Free

## **SIGNATURE DISHES**

### **CANTONESE GREEN BEANS \$16**

Toasted Sesame, Scallions

### **CRISPY BRUSSELS SPROUTS \$14**

Chili Maple Drizzle \*V

### **ROASTED BEET SALAD \$20**

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette \*GF

### **ROYALE WITH CHEESE BURGER \$19**

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

**ADD BACON JAM \$3 ADD FRIED EGG \$2 ADD PICKLED JALAPEÑOS \$1 ADD HOUSE MADE PIMENTO CHEESE \$6**

**\*\*\*\*ADD CRISPY SOFT SHELL CRAB \$12\*\*\*\***

### **THE BEYOND BURGER \$19**

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

### **FISH AND CHIPS \$27**

Beer Battered Atlantic Haddock, Hand Cut Fries

## **FEATURED COCKTAIL**

### **3 BERRY SANGRIA \$13.50**

Spanish Red Blend, Cranberry, Strawberry  
Blackberry Liqueur, Brandy, Grenadine

## **DESSERTS**

**STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$14**

**HOME MADE TIRAMISU \$14**

**SPRING EXPLOSION VANILLA CREME BRÛLÉE, SPRINKLES \$14**

**KEY LIME TORTE \$14**

### **BREWS FOR THE CREW!!!**

**BUY THE KITCHEN AROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**